

## CLAIMS

Having described our invention, we consider a novelty and this claim of our property the contents of the following claims:

- 5        1. A product, low-cholesterol shrimp, which contains less cholesterol than its natural counterpart according to the requirements set forth by the Food and Drug Administration for reduced-cholesterol products (75% or less cholesterol than the natural product), and low-cholesterol (less than 24 mg of cholesterol per edible portion).
- 10        2. A product, low-cholesterol shrimp, with significantly less cholesterol content than its natural counterpart, adequate for human consumption, with the same nutritional properties than the natural product, i.e., a protein content from 15 to 25% and a fat content of less than 1%; a mineral content of 1-3% and a moisture content of 50-80%, which possesses sensory and overall sensory properties acceptable to the consumer.
- 15        3. The product in Claim 1, as whole shrimp in any of its commercial sizes, U-10, U-12, U-15, 16-20, 21-25, 26-30, 31-35, 31/40, 36-40, 41-50, 51-60, 61-70, 71-80 and over 80.
- 20        4. The product in Claim 1 as whole shrimp, preferably in 16/20 size.
5. The use of the claimed product, low-cholesterol shrimp, as a ready-to-eat product as well as its use as a flavor enhancer or its use in salads or other prepared dishes.
- 25        6. The process to obtain a low-cholesterol shrimp, which consists of dehydrating the shrimp and subjecting it to supercritical extraction using a supercritical fluid until the cholesterol content is reduced to a desirable concentration and later rehydrated and cooked.
7. The process in Claim 6 which does not require a size reduction of the food and is dehydrated to a moisture content of 1-10%.
- 30        8. The process in Claim 6, which consists of dehydrating the shrimp, preferably by freeze-drying to a moisture content from 1-10%, in which the frozen shrimp are placed in a freeze-drier chamber which is initially set at a temperature

of -40 °C in which the equipment reaches a vacuum of 0,1 mm Hg and the following set of conditions is applied:

Temperature      Time

	°C	hs
5	29	1
	0	1
	50	4-5 <sup>a</sup>
	35	15-20 <sup>b</sup>
	25	1-3 <sup>c</sup>

10      <sup>a</sup> The time will depend on the vacuum achieved, which should never be above 0,2 mm Hg.

<sup>b</sup> The time will depend on the shrimp reaching a maximum temperature of 5-10 °C.

<sup>c</sup> The final condition will depend on the time required for the internal shrimp temperature to equal the surface temperature.

15      9. The process in Claim 6, whereby the shrimp is preferably rehydrated under a vacuum (not less than 533,4 mm Hg) at room temperature, por a period of 1-5 hours, undergoing a relation of 1 to 10 mL of water per gram of shrimp.